

RADIO CALL SIGN

CELEBRATION

4/17/2003

# CORRECTIVE ACTION AND FOLLOW UP LOG

## RESULTS, REFERENCE AND RECOMMENDATIONS

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

### COMPLETED

PERSON  
RESPONSIBLE  
FOR  
CORRECTION

### CORRECTIVE ACTION

#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>PROVISIONS-PREP ROOM</u>					
1	26*	FOOD SOIL WAS NOTED ON CLEAN PLASTIC BINS.					(04/29 – AW) F&B Mgr has reinforced procedure for cleaning and checking.
		<u>GALLEY-DISHWASH AREA</u>					
2	22	UPPER FINAL RINSE MANIFOLD NOZZLE ON GLASSWARE AND DISHWARE UNITS WERE CLOGGED IN BOTH THE MAIN GALLEY AND CREW GALLEY.  THE GLASSWASH UNIT BY THE HORIZON DINNING AREA WAS OUT OF ORDER.  THE DISHWASH UNIT HAD TWO DATA PLATES (ONE FOR CHEMICAL AND ONE FOR HOT WATER SANITIZING). THE FINAL RINSE TEMPERATURE OUTSIDE THERMOMETER READ 215 ° F BUT THE MAXIMUM REGISTERING THERMOMETER WAS 176°F.					(4/29 – AW) <ul style="list-style-type: none"> <li>Both machines fully unclogged and all nozzles checked and cleaned. Cleaning procedures reinforced through Galley Supervisor.</li> <li>Glasswash unit still out of order.</li> <li>Final rinse outside thermometer to be checked by Chief Engineer. Work order issued.</li> </ul>
		<u>GALLEY</u>					
3	26*	HEATING ELEMENTS ON CLEAN FRYER COILS WERE SOILED WITH FOOD DEBRIS.					(04/29 – AW) Daily cleaning procedures reinforced through Galley Supervisor.
		<u>PROVISIONS-PREP AREA</u>					
4	26*	ALUMINUM FOIL WAS USED TO WRAP A MEAT AND CHEESE COMBINATION AND THEN SLICED THROUGH THE ALUMINUM FOIL. SHREDS OF ALUMINUM FOIL WERE NOTED WITHIN THE FINAL PRODUCT WAITING TO BE SERVED.					(04/29 – AW) Correct procedure reinforced through Chef.
		<u>MAIN GALLEY</u>					
5	26*	THE WARING HEAVY DUTY BLENDER HAD FOOD DEBRIS NOTED IN THE LID'S O RING AND BETWEEN THE SEAL AND BLADE.					(04/29 – AW) Daily cleaning procedures reinforced through Galley Management.
		<u>FOOD SERVICE GENERAL</u>					
6	38	NUMEROUS PIECES OF EQUIPMENT WERE OUT OF ORDER SOME FOR MORE THAN ONE YEAR. EQUIPMENT					(04/29 – AW) All equipment is welded to counter tops.

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		THAT IS NO LONGER USEABLE SHOULD BE REMOVED FROM THE VESSEL. THE FOLLOWING EQUIPMENT WAS OUT OF ORDER: DOUGH ROLLER, BREAD DOUGH MIXER, TWO HOBART FLOOR MIXERS, STEAM COOKER, REACH-IN UNDER COUNTER COOLER, HOBART CHOPPER BOWL AND ICE DISPENSER.					Suggestion to cut and remove from vessel, awaiting approval.
		<u>MAIN GALLEY</u>					
7	31*	THE HOBART FLOOR MIXER HAD BLACK GREASE DRIPPING OUT OF THE FOOD CONTACT AREA. THE MIXER WAS OUT OF ORDER AT THE TIME. NO ONE KNEW IF THIS GREASE WAS A FOOD GRADE PRODUCT USED ON THE LARGE HOBART EQUIPMENT. A MATERIAL SAFETY DATA SHEET COULD NOT BE LOCATED AND THE ENGINEERING STAFF WAS NOT AWARE OF WHAT PRODUCT					(04/29 – AW) Awaiting technical details. However, this piece of equipment currently under review for possible removal from Galley.
		<u>MAIN GALLEY/BAKERY</u>					
8	21	THE VESSEL HAS BEEN OUT OF DRY DOCK FOR 10 DAYS. THE REACH IN REFRIGERATION UNITS UNDER THE COUNTERS HAD THE SEALS REPLACED AND STRIPS OF PLASTIC WERE ATTACHED TO THE INTERIOR FRAME OF THE UNITS. THE DOOR SEALS WERE NOT ATTACHED COMPLETELY AND WERE SOILED WITH DEBRIS AND MOLD. THE INTERIOR FRAME PLASTIC STRIPS WERE SCREWED INTO PLACE AND MOISTURE, DEBRIS AND MOLD HAD ACCUMULATED UNDERNEATH THESE STRIPS. THESE STRIPS AND SEALS WERE NOT EASILY CLEANABLE. MANY UNITS HAD THE THERMOMETER LOCATED IN THE BACK OF THE UNITS, SO THAT THE INDIVIDUAL READING THE THERMOMETER HAD TO GET ON THEIR HANDS AND KNEES TO BE ABLE TO SEE THE THERMOMETER.					(04/29 – AW) <ul style="list-style-type: none"> <li>Work in progress on Reach in refrigeration unit seals.</li> <li>Issue concerning positioning of thermometers under review.</li> </ul>
		<u>CREW GALLEY</u>					
9	19	THE SNEEZE GUARD DID NOT PROTECT THE FOOD. THE ANGLE OF THE GLASS WAS WRONG OR THE GLASS WAS TOO SHORT.					(04/29 – AW) Awaiting new sneeze guards, ordered through Staff Captain.
10	20	THE DISPENSING DEVICE ON THE VITALITY JUICE MACHINE WAS NOT DESIGNED TO PREVENT THE LIP OF THE GLASS COMING INTO CONTACT WITH THE DISPENSING LEVER ON THE SELF SERVE LINE OF THE CREW BUFFET.					

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		<u>MAIN GALLEY</u>					
11	19	EGGS WERE STORED IN UNDRAINED ICE IN THE WALK IN COOLER.					(04/19 – AW) Correct procedures reinforced through Galley Management.
		<u>GALLEY</u>					
12	26*	BOTH SLICERS IN THE CREW AND MAIN GALLEY WERE SOILED WHERE THE BLADE COMES INTO CONTACT WITH THE GUARD.					Both units cleaned. Correct daily cleaning procedures reinforced through Galley Management.
		<u>PROVISIONS</u>					
13	18*	RAW FOOD WAS STORED WITH COOKED FOOD (COOKED SAUSAGE) IN THE FISH FREEZER. ALSO NOTED WAS A LEXAN BIN WITH CHUNKS OF FISH AND FROZEN JUICES. IT APPEARED THAT THE FISH HAD BEEN THAWED AND REFROZEN.					(04/29 – AW) Corrected immediately. Proper procedures for storage reinforced through Storeroom Mgr.
		<u>PROVISIONS-VEGETABLE COOLER</u>					
14	15*	BOXES OF MOLDY BROCCOLI, CAULIFLOWER, POTATOES AND GREEN PEPPERS WERE NOTED IN THE RAW VEGETABLE STORAGE AREA.					(04/29 – AW) Corrected immediately. Proper procedures for storage reinforced through Storeroom Mgr.
		<u>PROVISIONS-VEGETABLE PREPARATION</u>					
15	20	TWO CUTTING BOARDS WERE DEEPLY GOUGED AND PITTED.					(04/29 – AW) Boards discarded.
		<u>ICE MACHINES GENERAL</u>					
16	20	ALL 4 ICE MACHINES IN THE MAIN GALLEY AND HORIZON BAR HAD A FOAM SEALANT USED WHERE THE TOP OF THE MACHINE JOINS THE BOTTOM. THIS WAS NOTED INSIDE THE ICE BIN ALSO. THE FOAM WAS WET, SOILED WITH DEBRIS AND POSSIBLY					(04/29 – AW) HD to follow up with Ian Smith
		<u>DECKS DECKHEADS BULKHEADS</u>					
17	33	THE DECKS, DECKHEADS AND BULKHEADS THROUGH OUT THE VESSEL FOOD SERVICE AREA WERE IN DISREPAIR WITH CRACKED COVING, LOOSE DECKHEAD AND BULKHEAD PANELS. MANY OF THE DECK AREAS WERE SOILED. THE CREW BAR DECK WAS DIRTY AND THE COVING HAD CRACKED. THE DECK AREA BENEATH THE BUFFET LINE WAS SOILED IN THE DINNING AREA.					(04/29 – AW) <ul style="list-style-type: none"> <li>All areas noted cleaned immediately 04/17.</li> <li>List of loose deck head and bulkhead panels given to Staff Captain for on-going maintenance work in operation.</li> </ul>
		<u>LIDO - DISHWASH AREA</u>					
18	22	THE FINAL RINSE NOZZLES HAD AN ERRATIC SPRAY PATTERN.					(04/29 – AW) Nozzles cleaned. Functioning correctly.

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19	22	THE FINAL RINSE WOULD START OUT AS WATER AND LATER CHANGE TO STEAM WHILE ONE RACK OF DISHES WOULD GO THROUGH THIS FLIGHT TYPE MACHINE.					
		<u>ICE MACHINES GENERAL</u>					
20	20	ALL THE RECENTLY INSTALLED CORNELIUS ICE HAVE A PLASTIC LINED BIN. THESE SAME ICE MACHINES ALSO HAVE AN OPEN CELLED GASKET BETWEEN THE MAKER AND THE BIN.					(04/29 – AW) Non-compliant parts need to be modified.
		<u>BAR GENERAL</u>					
21	21	THE GASKETS ON THE REACH-IN REFRIGERATORS WERE NOT TIGHT FITTING.					(04/29 – AW) Work order for replacement issued.
		<u>PORTSIDE GRILL BUFFET LINE</u>					
22	33	THERE WAS A HUGH OPENING WHERE THE FIRE DOOR MECHANISM WAS LOCATED.					
		<u>FOOD SERVICE GENERAL</u>					
23	33	DECKS AND BULKHEADS CONTAINED GAPS, LOOSE PROFILE STRIPS, CRACKED AND BROKEN DECK TILES, AND OTHER NON-EASILY CLEANABLE FEATURES.					(04/29 – AW) Work orders issued. Work to be carried out during vessel operation.
		<u>TROLLEY BAR</u>					
24	33	A DISH RACK WAS USED TO KEEP AN ICE CHEST OFF THE DECK.					(04/29) Removed. Correct procedures reinforced through Bar Mgr.
		<u>CORRECTIVE ACTION STATEMENT</u>					
	*****	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE, WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE].					